



CHILDREN OF ALL NATIONS---BRIGHT YOUNGSTERS OF THE DIPLOMATIC CIRCLE IN WASHINGTON.

1. Marta, Joaquín and Jose Calvo, children of the Minister from Costa Rica. 2. Rosa García Meron, daughter of the Minister from the Argentine Republic. 3. Yvonne and Louise Patrenotre, daughters of the Ambassador from France. 4. Hilda and Carola Von Theilman, daughters of the Ambassador from Germany. 5. Gilchrist Hatch, son of the Minister from Hawaii. 6. Harriet Hatch, daughter of the Minister from Hawaii. 7. Tai Wen, son of the Minister from China. 8. Enrique and Lewis, sons of Dupuy de Leome, the Ambassador from Spain. 9. Hicarin Doshi, son of the Minister from Japan. 10. Children of Lazo Arriago, Minister from Guatemala and Honduras.



Cream of Clams.
California Olives. Radishes.
Rolled Fresh Codfish. Egg Sauce, Boston Style.
Cucumbers.
Roast.
Hind Quarter Spring Lamb.
Mint Sauce.
New Long Island Potatoes. Green Peas.
Florida Pineapple Ice.
Fried Chicken, Maryland Style.
Lettuce Salad.
American Cherry Pie. Philadelphia Ice-Cream.
Martha Washington Cake. Watermelon.
Sage Cheese. Toasted Boston Crackers.
Coffee.

To make a good cream of clams carefully free thirty large clams from every bit of shell. Then put them in a stew pan with their liquor and stand them over the fire. As soon as the steam rises skim it off carefully, and when they begin to bubble press them with a potato masher through a fine strainer into another stew pan, moistening it with the liquor to make the pulp go through easily. As soon as the pulp is all pressed through, stand the stew pan where it will keep hot. Next put on the range a heaping tablespoonful of butter in a sauce pan. When it bubbles add two tablespoonfuls, heaped up, flour; blend well, then stir in a quart of rich milk which has been heated to the boiling point. After the milk is all stirred in, gradually stir in the liquor and pulp of the clams and let the whole boil for three minutes. Season with salt and a very little white pepper and pour the soup into a hot tureen in which a level tablespoonful of finely chopped parsley has been put. This is a soup fit to set before a king. Double the proportions if a larger quantity is required.

MARTHA WASHINGTON CAKE.—Put three cups of sugar and two cups of butter in a cake bowl. Beat them to a cream. Add the yolks of six eggs and beat the mixture ten minutes. Beat the whites of six eggs to a stiff froth. Dissolve a teaspoonful of baking soda in a cup of milk.

Add half the milk to the mixture, and stir it well; then add one cup of flour, which must be stirred in thoroughly, and then add some of the beaten whites of the eggs. Repeat this process till all the milk, whites of eggs and five cups of flour have been stirred in. Then flavor with

grated nutmeg. Bake a little of the mixture in a patty pan. If it is not stiff enough, add a little more flour.

Bake the cake in a moderately hot oven. When cold, frost it and decorate it with little flags.

Directions for cooking most of the other dishes

on the menu have been given in previous numbers of the American Woman's Home Journal.



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